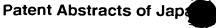
## **EUROPEAN PATENT OFFICE**



PUBLICATION NUMBER PUBLICATION DATE

08009936 16-01-96

APPLICATION DATE

01-07-94

APPLICATION NUMBER

06173701

APPLICANT: KAGOME CO LTD;

INVENTOR:

ISHIGURO YUKIO;

INT.CL.

A23L 1/39

TITLE

PRODUCTION OF WORCESTERSHIRE SAUCE

ABSTRACT:

PURPOSE: To produce a Worcestershire sauce in which the secondary flavor generated from a sugar solution as the main raw material, especially a fermented flavor generated from a specified amino acid added to the sugar solution is especially utilized and which is excellent in composite flavor by conducting fermentation related to alcohol fermentation.

CONSTITUTION: To a sugar solution having a concentration of the whole soluble solid matter components adjusted to 20 to 50wt.%, one or more kinds of amino acids selected from leucine, isoleucine, valine, threonine and phenylalanine are added so that the respective amino acids may have 0.02 to 1.2wt.% concentrations. The resultant mixture is subjected to alcohol fermentation or acetic acid fermentation after alcohol fermentation. As another method, it is subjected to alcohol fermentation after lactic acid fermentation or subjected to simultaneous lactic acid fermentation with alcohol fermentation. The obtained fermented solution is used as the objective Worcestershire sauce.

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## XP-002271349

AN - 1996-110240 [12]

AP - JP19940173701 19940701; [Previous Publ. JP8009936]; JP19940173701 19940701

**CPY - KAGO** 

DC - D13

DR - 0243-S 0312-S 0480-S 1221-S 1258-S

FS - CPI

IC - A23L1/39

MC - D03-H01H

PA - (KAGO) KAGOME KK

PN - JP3285707B2 B2 20020527 DW200241 A23L1/39 009pp

- JP8009936 A 19960116 DW199612 A23L1/39 009pp

PR - JP19940173701 19940701

XA - C1996-034420

XIC - A23L-001/39

AB - J08009936 0.02-1.2 wt.% leucine, isoleucine, valine, threonine or phenyl alanine is added to sugar soln. having soluble solid content of 20-50 wt.%, followed by alcohol fermentation.

- ADVANTAGE - Sauce having good taste and flavour may be obtd.(Dwg.0/0)

IW - PREPARATION SAUCE TASTE FLAVOUR ADD LEUCINE ISOLEUCINE THREONINE PHENYLALANINE SUGAR SOLUTION FOLLOW ALCOHOL FERMENTATION

IKW - PREPARATION SAUCE TASTE FLAVOUR ADD LEUCINE ISOLEUCINE THREONINE PHENYLALANINE SUGAR SOLUTION FOLLOW ALCOHOL FERMENTATION

NC - 001

OPD - 1994-07-01

ORD - 1996-01-16

PAW - (KAGO ) KAGOME KK

TI - Prepn. of sauce having good taste and flavour - by adding leucine, isoleucine, threonine or phenylalanine to sugar soln. following by alcohol fermentation